

COLD & RAW

served with assorted sauces and condiments

SEASONAL OYSTERS 6/12 PCS MP

LITTLENECK CLAMS 6 PCS. MP

CRAB COCKTAIL. 14
honey brown butter dressing, crushed cashew

SHRIMP COCKTAIL 14
kelchner's cocktail sauce

Happy Hour Special Tuesday - Friday 4 PM TO 7 PM

EAST COAST OYSTERS 2 per piece

FROM THE KITCHEN

CLAMS CASINO 14
roasted peppers, bacon, oregano

CRISPY CHICKEN
THIGH SLIDERS* 13
*maple aioli,
spicy pickled red onion*

TUNA CRUDO 12
*avocado mousse, jalapeño
lime dressing, frisée lettuce,
puffed wild rice*

EMPANADA* 10
*pork belly, roasted pepper, corn
relish, scallion crème fraîche*

HUMMUS & PITA 7

LOBSTER
DUMPLINGS 12
*maine lobster, shaved
carrot slaw, sweet soy*

PIG WINGS* 12
sambal, brown sugar, butter

TRUFFLED HOUSE
CUT FRIES* 11
*parmesan cheese,
japanese shichi-mi
tōgarashi seasoning*

SHRIMP TACO* 10
*pickled onion, avocado,
shaved napa cabbage,
cilantro pesto*

* Happy Hour $\frac{1}{2}$ Off Specials Tuesday - Friday 4 PM TO 7 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, please notify us if you have any food allergies*

REFRESHERS

each selection 6

COCONUT LAVENDER LEMONADE

lemon, coconut water, simple lavender

SPARKLING PEAR

pear juice, honey, lemon,
rosemary-ginger syrup, soda water

MINT JULEP

mint, lemon, fresca, ginger ale

COCKTAILS

each selection 12

PEAR TREE*

pear vodka, orange liqueur,
lemon juice, simple syrup

RUBY-TINI*

ruby red vodka, grapefruit juice,
lemon juice, champagne

LYCHEE BLOSSOM*

raspberry vodka, lychee liqueur,
pomegranate & white cranberry juice

GINGER SPICE*

domaine de canton, bourbon,
lemon juice, brandied cherry

VILLAGE SUNRISE*

tequila, lemon juice, elderflower
liqueur, rhubarb bitters

GIN THYME GIMLET*

gin, raspberry syrup, lime juice, thyme

CINNAMON & SPICE*

vanilla vodka, chila 'orchata rum, butterscotch liqueur, cream

* Happy Hour Cocktails Tuesday - Friday 4 PM TO 7 PM
each selection 6

WINES

Bubbles

DE PERRIER BRUT	9/36
<i>loire, france</i>	
MIONETTO PROSECCO	12/48
<i>veneto, italy</i>	

Whites

CIELO DRY ROSÉ	8/32
<i>veneto, italy</i>	
CIELO PINOT GRIGIO	8/32
<i>veneto, italy</i>	
URBAN RIESLING	9/36
<i>mosel, germany</i>	
ARONA SAUVIGNON BLANC	10/36
<i>marlborough, new zealand</i>	
GATO NEGRO CHARDONNAY "UNOAKED"	9/30
<i>central valley, chile</i>	
GUILLAMAN CHARDONNAY	11/40
<i>gascony, france</i>	
LAGUNA RANCH CHARDONNAY	14/56
<i>russian river valley, sonoma, california</i>	

Reds

DELOACH HERITAGE RESERVE PINOT NOIR	10/40
<i>central coast, california</i>	
ATALIVA MALBEC	10/30
<i>mendoza, argentina</i>	
BOGLE VINEYARDS MERLOT	9/36
<i>north coast, california</i>	
GREYSTONE CELLARS CABERNET SAUVIGNON	10/36
<i>lodi, california</i>	
LUCA BOSIO BARBERA D'ASTI	13/52
<i>piedmont, italy</i>	
PEIRANO ESTATES OLD VINE ZINFANDEL	10/40
<i>lodi, california</i>	

BEER

Draughts

drawn by the pint

WEYERBACHER BREWING COMPANY EASTON BROWN & DOWN	6.95
<i>easton, pa</i>	
SAMUEL ADAMS SEASONAL	5.95
<i>massachusetts</i>	
SIERRA NEVADA HOP BULLET IPA	6.95
<i>california</i>	
YUENGLING LAGER	3.95
<i>pennsylvania</i>	
COORS LIGHT	3.95
<i>colorado</i>	
GUINNESS STOUT	5.95
<i>ireland</i>	
GOOSE ISLAND IPA	5.95
<i>illinois</i>	
STELLA ARTOIS	5.95
<i>belgium</i>	
FLYING FISH BREWING CO. RED FISH	6.95
<i>new jersey</i>	
HOEGAARDEN	5.95
<i>belgium</i>	
LAGUNITAS IPA	5.95
<i>california</i>	
BLUE MOON	5.95
<i>colorado</i>	

Bottles

each selection 5

AMSTEL LIGHT	<i>netherlands</i>
LABATT PILSNER	<i>canada</i>
HEINEKEN	<i>netherlands</i>
ANCHOR STEAM PORTER	<i>california</i>
ANCHOR STEAM LIBERTY	<i>california</i>
BUCKLER	<i>netherlands</i>
CORONA	<i>mexico</i>
ALLAGASH WHITE	<i>maine</i>
STELLA ARTOIS CIDRE	<i>belgium</i>
YARDS PALE ALE	<i>philadelphia, pa</i>

Blended Whiskey

DEWARS WHITE LABEL, SCOTCH/WHISKEY	8
JOHNNY WALKER RED LABEL	9
JOHNNY WALKER BLACK LABEL	11
JOHNNY WALKER BLUE LABEL	55
CHIVAS REGAL 12 YEAR	10

Single Malt

GLENMORANGIE 18 YEAR	30
<i>highlands</i>	
GLENMORANGIE 10 YEAR	14
<i>highlands</i>	
OBAN 14 YEAR	17
<i>highlands</i>	
MACALLAN 12 YEAR	15
<i>speyside</i>	
MACALLAN 18 YEAR	65
<i>speyside</i>	
GLENLIVET 12 YEAR	9
<i>speyside</i>	
GLENLIVET 15 YEAR	24
<i>speyside</i>	
GLENLIVET 18 YEAR	25
<i>speyside</i>	
LAGAVULIN 16 YEAR	29
<i>islay</i>	
GLENFIDDICH 12 YEAR	12
<i>speyside</i>	
GLENFIDDICH 15 YEAR	14
<i>speyside</i>	
BALVENIE 12 YEAR	15
<i>highlands</i>	
BALVENIE 15 YEAR	22
<i>highlands</i>	

DESSERTS

VANILLA CRÈME BRULÉ	7
<i>fresh berries</i>	
HOT DIM SUM DONUTS	7
<i>raspberry, cream cheese, chocolate sauces</i>	
DARK CHOCOLATE POT DE CRÈME	7
<i>blueberries, whipped cream</i>	
DEVIL'S CHOCOLATE CAKE	8
<i>chantilly cream</i>	
COCONUT CAKE	8
<i>mango compote</i>	
CHEESECAKE	8
<i>macerated strawberries, chocolate, graham cracker twill</i>	
PEAR BREAD PUDDING	7
<i>bourbon caramel, fresh whipped cream, strawberries</i>	
ICE CREAM ASSORTMENT	6

Ports

SANDEMAN'S FOUNDERS RESERVE	11
TAYLOR FLADGATE 10 YEAR	12
TAYLOR FLADGATE 20 YEAR	22

Cognac

COURVOISIER VSOP	13
COURVOISIER VS	9
REMY MARTIN XO	26
HENNESSY VS	10

Earl's
NEW AMERICAN

TUESDAYS
UNCORKED



BRING
YOUR
OWN
BOTTLE
OF WINE
TO ENJOY
WITH DINNER
EVERY
TUESDAY
EVENING
WITH NO CORKAGE FEE

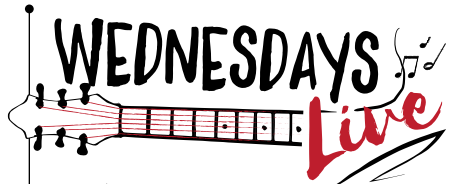
O · R · T · A · K · E

25%
OFF

THE PRICE
OF ANY
BOTTLE
OF WINE

FROM OUR WINE LIST.

NOT APPLICABLE FOR WINE BY THE GLASS.
NOT VALID WITH PRIVATE FUNCTIONS OR BANQUETS.

WEDNESDAYS  *Live*

*Live Music from
5:30-8:30 p.m.*

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SETTING FOR
YOUR NEXT
PRIVATE EVENT**

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